the GRILLE at BOTANIC

HOME-GROWN

Happy Birthday Amanda!
Thank you so much for joining us to celebrate your special day. We hope you have a wonderful evening filled with delicious food and great laughs. We hope you return for many more!

OPELIKA, ALABAMA

for the Table

CHARCUTERIE BOARD
chefs' selection of local cured meats & cheeses with accoutrements · 29

HOUSE-MADE PIMENTO CHEESE
WICKLES pickles, bacon jam & housemade tortilla chips · 14

FRIED BRUSSELS SPROUTS
apple cider glaze, whipped goat cheese, toasted almonds & cranberries · 14

FRIED GREEN TOMATO & BURRATA
BENTON'S country ham, basil, arugula, chow chow · 16

BRUSCHETTA FLIGHT
apple, country ham & brie • roasted butternut squash, goat cheese & pumpkin seed • ricotta & roasted grape • mushroom, gruyére & thyme · 16

FRIED CRAB CLAWS
lemon aioli, Valencia orange cocktail sauce · 20

MISSISSIPPI POT ROAST BAO BUNS
pickled red cabbage, peperoncini, black garlic molasses, benne seed · 18

PORK BELLY BURNT ENDS
pork rinds, WICKLES pickles, pickled red onion, Dr. Pepper barbeque · 18

from the Garden

CITRUS SALAD · 16
winter greens, kalamata olives, shaved fennel, feta cheese, pistachio, pomegranate vinaigrette

FALL HARVEST SALAD · 14
mixed greens, granny smith apple, cranberries, roasted butternut squash, goat cheese crumbles, candied pecans, maple cider vinaigrette

CAESAR SALAD · 12
romaine hearts, parmesan crisp, croutons & scratch dressing

HOUSE BUTTER LETTUCE · 14
cucumbers, grape tomatoes, BENTON'S bacon, candied pecans, ASHER BLUE cheese dressing & balsamic glaze

ADD CHICKEN OR CONECUH +6
ADD SHRIMP OR SALMON +10

SOUP OF THE DAY · MARKET

Sides

Celery Root Whipped Potatoes · 8

Composed Plates

MARRY ME THREE CHEESE TORTELLINI
sun-dried tomato, garlic parmesan cream, baby spinach · 28
ADD CHICKEN OR CONECUH +6 ADD SHRIMP OR SALMON +10

RED WINE BRAISED SHORT RIBS
bone broth grits, sautéed oyster mushrooms, burrata, crispy brussels leaves · 42

CHICKEN FRIED CHICKEN
celery root whipped potatoes, green beans, country gravy · 28

BLACKENED SALMON
dill cream sauce, MARSH HEN MILLS carolina gold rice & grilled asparagus · 36

SEARED DUCK BREAST
butternut squash risotto, tuscan kale, chippolini onion, five spice plumcot sauce · 42

SEARED HALIBUT
miso glazed eggplant, MARSH HEN MILLS carolina gold rice, lemon chili crisp, cucumber basil salad · 52

from the Wood Grill

FRENCHED PORK CHOP
mustard onions, gigante beans, collard greens · 38